

Fratelli's Lunch Menu

Appetizers

Crispy Calamari – Zucchini, green onions, fried lemon, fried basil, marinara, green beans & aglio e olio	10
Portabella Crepe – Rolled with mushrooms & ricotta in gorgonzola sauce.	10
Shrimp & Crab Marquis – Tossed with tomato, basil & cilantro over avocado with cocktail and remoulade vinaigrette	12
Gnocchi of the Day	12
Duck Ravioli – Served over braised short rib with asparagus in a Maderia sauce	14

Salads

Roquefort Beef Steak Tomatoes - Topped with roquefort, basil, balsamic & shaved red onion	12
Pear Salad – Poached pears, melted gorgonzola, spinach, arugula & sherry vinaigrette	10
Caesar Romaine Hearts – Ciabatta toast, anchovy parmesan dressing	8
Heirloom Beet Salad – Strawberries, citrus, arugula, goat cheese	11
Wedge Salad - Crispy applewood bacon, blue cheese crumbles, shaved red onion, baby heirloom tomatoes with our house-made blue cheese dressing	12
Salad of the Day	10

Soups

Cioppino Seafood – (Italian American Fisherman's Stew) Shellfish, tomato, white wine & seafood stock	12
Truffled Mushroom Bisque	12
Minestrone	9
Soup of the Day	10

Pasta

Lasagna – Pasta layered with bolognese, ricotta, basil, mozzarella, tomato	12
Cannelloni – Sheet pasta filled with chicken, spinach & crema rosa	12
Linguine Pescatore Bianco – Seasonal shellfish over pasta with a white wine butter sauce	16
Pasta Primavera – snow peas, asparagus, mushrooms, green onion, tomatoes, yellow squash, garlic, basil, parmesan & cream sauce	10
Spaghetti & Meatball Pasta – Tossed with tomato meat sauce	13

- Kathy Ruiz's Pasta** – Grilled chicken breast and spicy Texas sausage, sautéed with fresh tomatoes, garlic, jalapenos & shallots with a touch of crema rosa 13
- Black Linguini** – Jumbo lump crab meat, tomatoes, celery leaf in a preserved lemon butter sauce 16

Specialità della Casa

- Pollo Picatta** – Breast of chicken, capers, artichokes, lemon butter wine sauce, grilled vegetables & spaghetti aglio e olio 14
- Eggplant Parmigiana** – Fried eggplant with layers of provolone, parmesan, tomato sauce, basil & polenta and sautéed spinach 12
- Pollo Marsala** – Breast of chicken, mushrooms & marsala sauce with spinach flan 15
- Fettuccini Alfredo** – Fettuccine pasta with basil, parmesan & cream sauce (add shrimp or chicken, extra cost) 13
- Salmon Salad** – Sesame crusted salmon, heirloom lettuce, honey dew, cantaloupe, grilled shrimp, ginger lime vinaigrette 18
- Chicken Parmesan** – Chicken breaded, deep fried with melted mozzarella, & fresh marinara, served with pasta marinara 14
- Fish of the Day** – Served with roasted vegetables 19
- Chicken Salad Croissant Sandwich** – With lettuce & tomatoes, served with homemade chips & lemon aioli 14
- Berry & Chicken Salad** – Grilled breast of chicken over mixed greens, with seasonal fruit, served with house raspberry vinaigrette topped with almonds 14
- Roasted Crab Cake & Corn Pudding** – With green peppercorn & creamy chili vinaigrette 15
- Roasted Rosemary Half Chicken** – With vegetable of the day, mashed potatoes & natural sauce 14

Neapolitan Stone Oven Pizza

- Pizza Fratelli** – Italian sausage, prosciutto, olives, green peppers, mushrooms with mozzarella & tomato sauce 14
- Pizza Americana** – Salami and Italian sausage, red peppers, spinach, onions with parmesan, mozzarella & tomato sauce 14
- Pepperoni Pizza** – Classic pepperoni pizza with mozzarella & tomato sauce 12
- Margherita** – Fresh tomatoes, mozzarella, fresh basil 12

Fratelli's Dinner Menu

Appetizers

Crispy Calamari & Shrimp – <i>Zucchini, green onions, fried lemon, fried basil, marinara, green beans & aglio e olio</i>	17
Texas Quail – <i>Chipotle maple glazed fresh quail, served with mixed greens</i>	24
Portabella Crepe – <i>Rolled with mushrooms & ricotta in gorgonzola sauce</i>	12
Shrimp & Crab Marquis – <i>Tossed with tomato, basil and cilantro over avocado, remoulade and cocktail vinaigrette</i>	17
Roasted Crab Cake & Corn Pudding – <i>With green peppercorn & creamy chili vinaigrette</i>	17
Truffle Pasta - <i>Cappellini pasta, white truffle butter, with parmesan cheese & seasonal truffle shavings</i>	28

Soups

Cioppino (Italian American Fisherman's Stew) – <i>Seafood including shellfish in a white wine tomato sauce & seafood stock</i>	15
Minestrone Fratelli – <i>Seasoned vegetables & legumes with penne pasta in chicken broth</i>	10
Truffled Mushroom Soup	12

Salads

Roquefort Beef Steak Tomatoes – <i>Topped with roquefort, basil, balsamic & shaved red onion</i>	13
Cesar Salad – <i>Romaine hearts, ciabatta crostini & anchovy parmesan dressing</i>	12
Heirloom Beet Salad – <i>Strawberries, citrus, arugula & goat cheese</i>	12
Poached Pear Salad – <i>Scarlet pears & melted gorgonzola in a sherry vinaigrette</i>	11
Wedge Salad - <i>Crispy apple wood bacon, blue cheese crumbles, shaved red onion, tomatoes with our house-made blue cheese dressing</i>	12
Bibb Salad - <i>hydroponic bibb lettuce, pears, apples, citrus, avocado, toasted almonds homemade vinaigrette dressing</i>	13

Neapolitan Stone Oven Pizza

Pizza Fratelli – <i>Italian sausage, prosciutto, olives, bell peppers, mushrooms with mozzarella & tomato sauce</i>	15
Pizza Americana – <i>Salami and Italian sausage, bell peppers, spinach, onions with parmesan, mozzarella & tomato sauce</i>	15
Pepperoni Pizza – <i>Classic pepperoni pizza with mozzarella & tomato sauce</i>	13
Margherita – <i>Fresh tomatoes, mozzarella, fresh basil</i>	13

Pastas

Black Linguini – <i>Jumbo lump crab meat, tomatoes, celery leaf in a preserved lemon butter sauce</i>	22
Lasagna – <i>Pasta layered with bolognese sauce, ricotta, basil, mozzarella & tomato sauce</i>	17
Pasta Primavera – <i>Garden peas, wild mushrooms, snow peas, asparagus, green onion, tomatoes, yellow squash, basil, parmesan</i>	14
Linguine Pescatore Bianca – <i>Clams, mussels, shrimp, calamari, in a white wine butter sauce, Castelvetrano olives</i>	19
Pasta Carbonara – <i>Bucatini, black pepper, pancetta, parmesan & grated pecorino</i>	16
Spaghetti & Meatball Bolognese – <i>With house-made tomato meat sauce</i>	15
Kathy Ruiz's Pasta – <i>Penne pasta tossed with 1330 sausage, grilled chicken, tomatoes, roasted jalapeno peppers & creme rosa</i>	17
Chicken Cannelloni – <i>Pasta sheets filled with chicken & spinach, served with creme rosa</i>	16

Specialità della Casa

Pecan Chicken – <i>Roasted breast of chicken, smoked mozzarella, sun dried tomatoes, spinach, calamarata pasta</i>	19
Pollo Piccata – <i>Sautéed chicken, artichokes, capers, lemon butter sauce, spinach flan, with spaghetti aglio e olio</i>	20
Eggplant Parmigiana – <i>Fried eggplant with layers of provolone, parmesan, tomato sauce, basil, sautéed spinach & polenta</i>	18
Veal Marsala – <i>Scallopini of veal, roasted mushrooms, corn pudding, broccoli & marsala reduction</i>	26
Roasted Rosemary Chicken - <i>Served with seasonal vegetables, garlic whipped potatoes topped with a natural sauce</i>	19
Salmon Mostarda – <i>Grilled with seasonal vegetables, topped with a sun dried tomatoes spinach whole grain mustard sauce with spaghetti aglio e olio</i>	26
Weldon's Beef Tenderloin – <i>Grilled filet accompanied with gold yukon potatoes, seasonal vegetables in a Madeira reduction sauce</i>	39
Redfish – <i>Grilled redfish topped with jumbo lump crab meat, served with sautéed spinach & garlic, parmesan risotto, in a white wine lemon butter sauce</i>	31
Chilean Sea Bass - <i>Pan roasted with shrimp & crab risotto, seasonal vegetables in a lemon Buerre Blanc</i>	42
Short Ribs – <i>Seasonal vegetables, garlic whipped mashed potatoes, natural sauce</i>	38

Fratelli's Dessert Menu

Meyer Lemon Tart

Sugar crust, torched meringue, candied lemon zest
and raspberries

Tiramisu

Layers of mascarpone, espresso soaked ladyfingers
dusted with cinnamon and cocoa

Warm Chocolate Cake

German coconut pecan icing, vanilla ice cream,
topped with chocolate sauce

Triple Layer Chocolate Cake

Decadent 3 layer chocolate cake topped with
chocolate ganache

Cannoli's

Crispy fresh cannoli shells filled with our sweet creamy filling of ricotta
and chocolate chips, topped with toasted pistachio crumbles and
dusted with powdered sugar; topped with a cherry

Coconut Meringue Pie

Traditional meringue pie with a silky coconut filling

Crème Brulee

A silky vanilla bean custard and a thin crust of crisp sugar
with fresh fruit

Coffee Toffee

Layers of coffee cream, mocha mousse, chocolate ganache and spiced
pecan crust with chocolate almond toffee